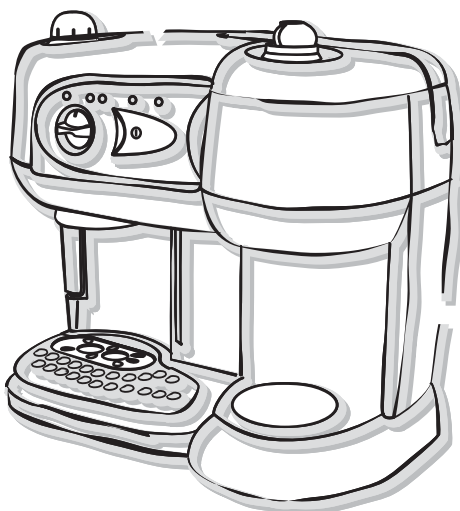


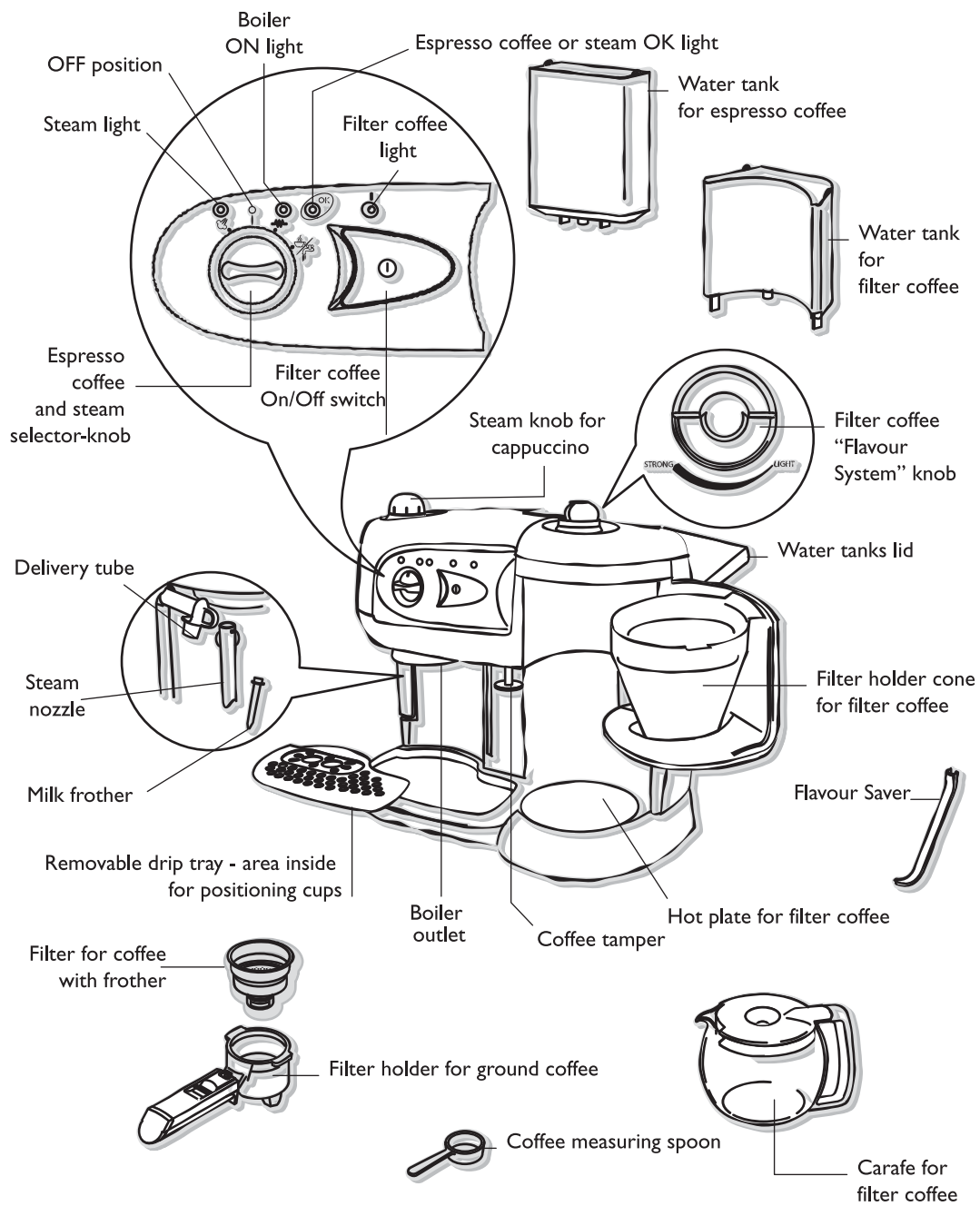
instructions



Coffee Maker




Living innovation



Thank you for choosing this coffee machine. To get the very best out of your new coffee machine it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

Using for the first time

Before using the machine for the first time, wash all the accessories in warm soapy water and rinse. For the best tasting coffee the internal circuits must be flushed through at least five times. To flush through the espresso function follow the instructions in the paragraph "How to prepare espresso coffee" using just water.

NOTE: When the selector knob is turned to the espresso function  position there may be a vibrating sound and the product may move slightly. This is simply the pump preparing the machine for use and should not be a cause for concern.

The filter function must be flushed through, at least twice follow the instructions in the paragraph "How to prepare filter coffee" using just water.

Installation

- Place the coffee maker on a flat work surface at a safe distance from taps and sinks.
- Check that the voltage corresponds to that indicated on the appliance rating plate. The appliance must always be connected to a well-earthed socket rated at 10A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- In the event of incompatibility between the plug on the appliance and the socket, have the plug replaced by a qualified professional.
If the cable is damaged or requires replacing, contact a service centre authorised by the manufacturer only.
- Never install the machine in an environment that can reach a temperature less than or equal to 0°C (if the water in it freezes, the coffee maker may be damaged).

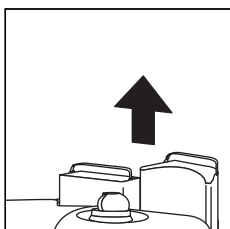


fig. 1

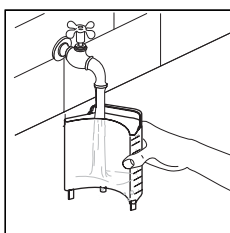


fig. 2

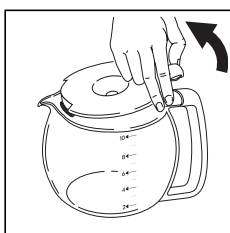


fig. 3

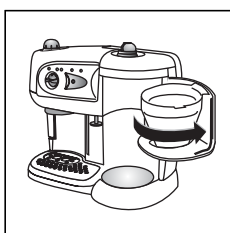


fig. 4

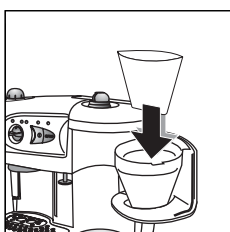


fig. 5

How to prepare filter coffee

Preparing the filter coffee

- Lift the lid and remove the water tank located on the right (Fig. 1).
- Fill the tank with fresh, clean water up to the level marker corresponding to the number of cups of coffee being prepared, making sure not to exceed the MAX mark (Fig. 2).
- Replace the tank in the machine, pressing it slightly so to open the valve at the bottom of the tank.

Alternatively the tank can be left in place and filled using the filter coffee carafe, which also has the level markings (Fig. 3).

- Open the filter holder door by pulling it to the right (Fig. 4).
- Place the paper filter in the filter holder (Fig. 5). The use of size "4" paper filters is recommended.
- Place the ground coffee in the filter using the measuring spoon supplied, level the coffee evenly (Fig. 6).

As a general rule, use a level measure of coffee (about 7 grams) for each cup required (for example, 10 measures for 10 cups).

- Close the filter holder door and place the carafe, with the lid on, on to the hot plate.
- Select the desired flavour as described in the paragraph "How to choose the flavour of the filter coffee", page 5.

Note: the coffee maker features the Flavour Saver device inside the filter holder for filter coffee; this increases the coffee brewing time and improves extraction, giving the coffee a full and intense flavour.

- Press the FILTER COFFEE ON/OFF switch (Fig. 7). The FILTER COFFEE ON light above the switch will come on to indicate that the filter coffee maker is working.
- The coffee will start to come out after a few seconds.

It is completely normal for the appliance to release a little steam while the coffee is filtering.

To keep the coffee hot after filtering, place the carafe on the hot plate and leave the machine on (filter coffee light on): the coffee in the carafe will be kept at the right temperature.

- To switch the machine off, press the FILTER COFFEE ON/OFF switch.

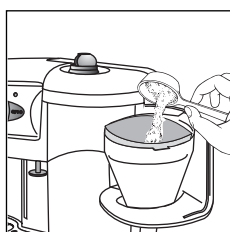


fig. 6

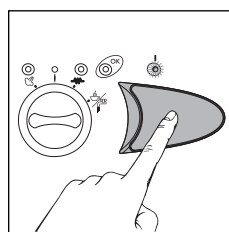


fig. 7

How to choose the flavour of filter coffee

With the Flavour System, the flavour of the filter coffee can be chosen according to personal taste.

By turning the flavour adjustment knob (Fig. 8), the coffee maker can be set for coffee with a strong (STRONG position) or light aftertaste (LIGHT position).

The Flavour System changes the strength of the aftertaste of the coffee, while the actual taste remains the same.

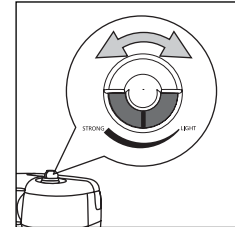


fig. 8

How to prepare espresso coffee

Filling the water tank

Lift the lid and remove the water tank located on the left (Fig. 1) by pulling it upwards. Fill the tank with fresh clean water making sure not to exceed the MAX mark. Replace the tank in the machine, pressing it slightly so to open the valve at the bottom of the tank. Alternatively the tank can be filled without it being removed by filling with water from a carafe.

NOTE: never operate the appliance without water in the tank. Always remember to fill the tank when the level falls to a couple of centimetres from the bottom.

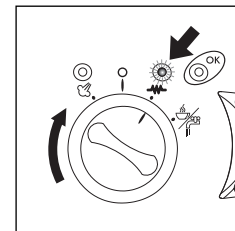





fig. 9

Preheating the coffee machine

To ensure your espresso coffee is dispensed at the right temperature it is essential that the coffee unit is preheated.

1. Turn the selector knob so that the indented line on the selector points to the boiler "ON" function  (fig. 9).
2. Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig. 10). Push upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance.
3. Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
4. Wait until the "OK" light comes on (fig 11) and turn the selector knob to the espresso function  position (fig 12). Allow water to flow until the "OK" light goes out, then stop the flow of water by turning the selector knob to the boiler "ON" function  (fig 9).

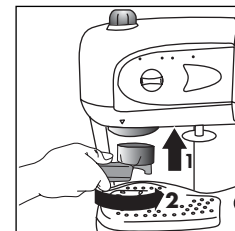


fig. 10

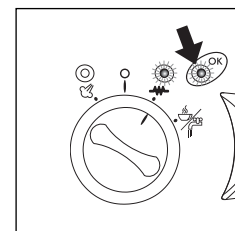



fig. 11

NOTE: When the selector knob is turned to the espresso function  position there may be a vibrating sound and the product may move slightly. This is simply the pump preparing the machine for use and should not be a cause for concern.

5. Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

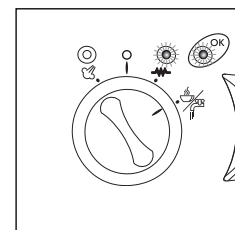


fig. 12

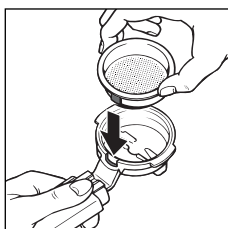


fig. 13

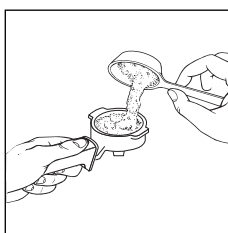


fig. 14

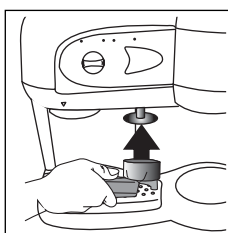


fig. 15

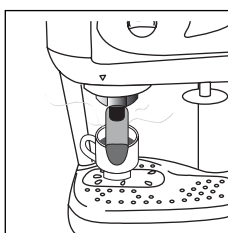


fig. 16

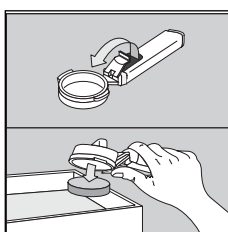


fig. 17




How to prepare espresso coffee using the filter holder for ground coffee

1. After preheating the appliance, the machine is ready to be used. Insert the ground coffee filter with frother into the filter holder, making sure the tab is correctly inserted into the housing as shown in fig. 13.
2. To prepare a single coffee, fill the filter with a level measure of ground coffee, about 7 g (fig. 14). To prepare two coffees, use the filter and fill with two loosely filled measures of ground coffee (about 6+6 g). Fill the filter in small doses to prevent the ground coffee from overflowing.

Note: Use good quality, finely-ground coffee for espresso coffee machines.

IMPORTANT: for correct operation, before adding ground coffee to the filter holder, make sure the filter is free from ground coffee from the previous infusion.

3. Distribute the ground coffee evenly and press it lightly with the coffee tamper (fig. 15).
NOTE: Pressing the coffee is very important in order to prepare a good coffee. However if you press too hard, coffee will come out slowly and crema will be of a dark colour. If you press too light, coffee will come out too fast and crema will be a very light colour.

4. Remove any excess coffee from the rim of the filter holder. Attach the filter holder to the machine by positioning the handle to the left of the boiler outlet, then pushing upwards and turning the handle to the right (as in preheating the machine fig. 10).
5. Place the cup or cups (cups can be preheated by rinsing under hot water) on the removable drip tray. Ensure that the cup or cups line up with the dispensing holes on the filter holder (fig. 16). Turn the selector knob to boiler "ON" function  (fig. 9).
6. Wait until the "OK" light comes on (fig. 11) then turn the selector knob to the espresso function  (fig. 12). Allow water to flow until the "OK" light goes out, then stop the flow of water by turning the selector to the boiler "ON" function  (fig. 9). Your espresso is now ready.

7. To detach the filter holder, turn the handle from right to left.

To avoid splashing, do not detach the filter holder whilst the machine is dispensing coffee.

8. To remove the used coffee lock the filter with the built-in lever and let the coffee fall out by knocking the over turned filter holder (fig. 17).
9. To switch the coffee machine off, turn the selector knob to the OFF position "O" (fig 18)

How to make cappuccino

1. Prepare espresso coffee, using cups that are large enough for cappuccinos
2. Turn the selector knob to the ☘ position (Fig. 19): the steam light will come on ☘ (Fig. 19).
3. Wait until the "OK" light comes on (fig. 11) to indicate that the boiler has reached the ideal temperature for producing steam.
4. Meanwhile, fill a heat resistant container/jug with approximately 3fl. oz. of milk for each cappuccino. The milk should be cold from the refrigerator and semi-skimmed as this gives the best results. In choosing the container, bear in mind that the volume of the milk will increase 2 to 3 times.
5. Pull milk frother forwards and turn it to the left (Fig. 20): during this operation, avoid touching the boiler outlet, as it will be hot. Then position the container with the milk underneath the milk frother.
6. Immerse the steam nozzle about 5 mm deep into the milk and turn the steam release knob in an anti-clockwise direction (fig. 21) (by turning the knob to a greater or lesser extent, it is possible to vary the quantity of steam that comes out from the cappuccino maker). At this point, the milk will begin to increase in volume and appear frothy.
7. When the volume of milk has doubled, immerse the steam nozzle and continue heating the milk. Once the desired temperature has been reached (the ideal temperature is 60°C), stop the steam by turning the steam release knob in a clockwise direction and at the same time position the selector knob to the "O" off position (fig. 18).
8. Pour the frothed milk into the cups containing the espresso coffee. Your cappuccino is now ready. If desired, add sugar and sprinkle a little powdered chocolate or cinnamon on top of the froth.

Note: to prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.

IMPORTANT: always clean the milk frother and steam nozzle immediately after use. Proceed as follows:

1. By turning the steam knob (fig. 21), allow a little steam to come out for a few seconds. Then close firmly by turning clockwise.
2. Hold the upper part tight with one hand and use your other hand to unscrew the steam nozzle, rotating it in a clockwise direction, and remove it from the milk frother (fig. 22).
3. Remove the milk frother by sliding it off the delivery tube
4. Wash the steam nozzle and milk frother thoroughly with warm water.

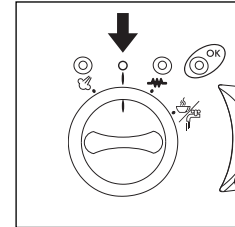


fig. 18

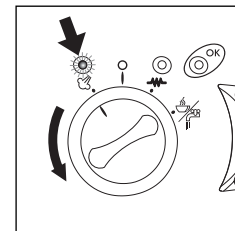


fig. 19

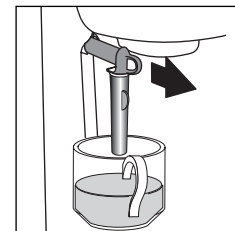


fig. 20

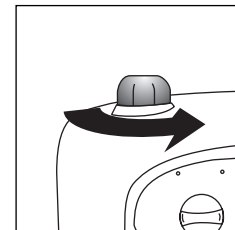


fig. 21

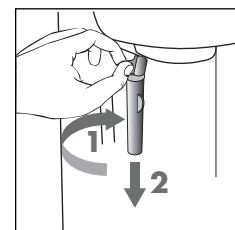


fig. 22

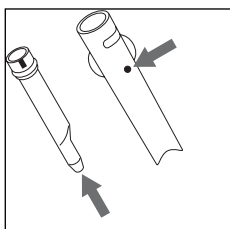


fig. 23

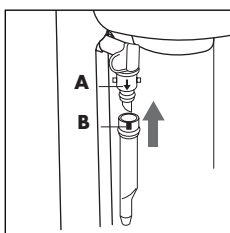


fig. 24

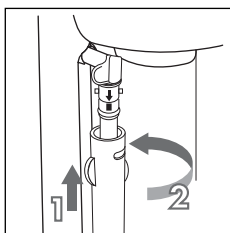


fig. 25

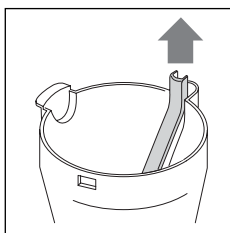


fig. 26

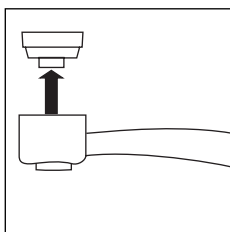




fig. 27

5. Check that the two holes shown in fig. 23 are not blocked. If necessary, clean them with a pin.
6. Re-attach the milk frother by inserting it onto the steam delivery tube and rotating firmly (fig. 24).
7. Replace the milk frother by inserting it and rotating anticlockwise (fig. 25).

Producing hot water

1. Turn on the coffee unit by turning the selector knob to the boiler "ON"  position (fig. 4).
2. Position a container under the steam nozzle.
3. When the 'OK' light comes on, position the selector at  (fig. 12) and at the same time turn the steam knob in an anti-clockwise direction (fig. 21); hot water will come out from the steam nozzle.
4. To stop the flow of hot water, turn the steam knob in a clockwise direction and position the selector knob at boiler "O" position.

Cleaning and maintenance

Before performing any cleaning or maintenance operations, turn the machine off, unplug it from the power socket and allow it to cool down.

1. Do not use solvents or detergents when cleaning the coffee maker. A soft, damp cloth is sufficient.
2. Remove the filter-trays, empty them and wash them periodically.

ATTENTION: during cleaning, never immerse the unit in water – it is an electrical appliance.

Cleaning the Flavour Saver

To clean the Flavour Saver more efficiently, it can be removed from the filter holder cone by sliding it out from the top (Fig. 26). To replace it, simply slide it in from above.

Cleaning the filter holder for ground coffee

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter with frother from the filter holder (fig. 27).
- Unscrew the cap of the frother by rotating in the direction indicated by the arrow on the cap (fig. 28). Remove the frother from the container by pushing it from the cap end (fig. 29).
- Remove the gasket and the metal filter (fig. 30).
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 31). Check (inspecting against the light) that the holes in the metal filter are not blocked. If neces-

- sary, clean with a pin (fig. 32).
- Replace the filter and gasket on the plastic disk. Ensure that the pin on the plastic disk is inserted into the hole in the gasket indicated by the arrow (fig. 33).
 - Replace the assembly into the steel filter container (fig. 34), ensuring the pin is inserted into the hole in the support (hole **B** in fig. 34).
 - Finally, screw on the cap.

Failure to clean as described above invalidates the guarantee.

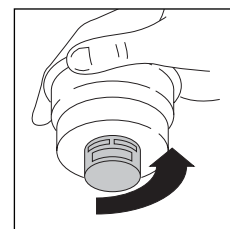


fig. 28

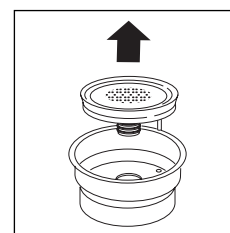


fig. 29

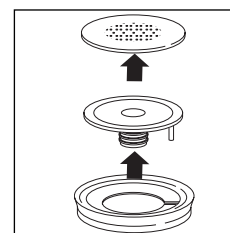


fig. 30

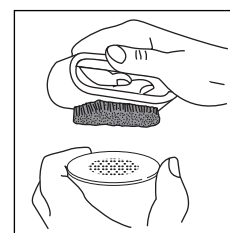


fig. 31

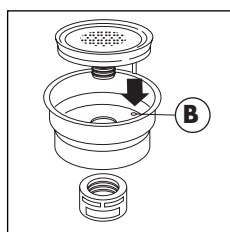


fig. 34

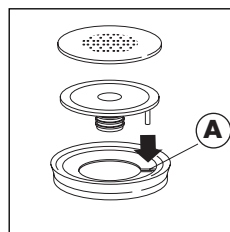


fig. 33

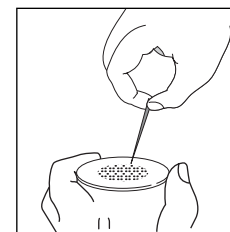


fig. 32

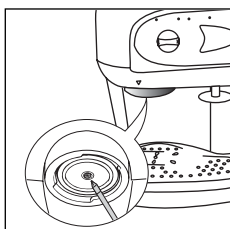


fig. 35

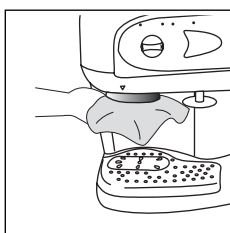


fig. 36

Cleaning the espresso boiler outlet





At least twice a year, the espresso boiler outlet must be cleaned as follows:

- Check that the coffee machine is not warm and the plug is removed from the mains.
- Using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 35).
- Clean the boiler with a damp cloth (fig. 36).
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- Rinse the outlet under the tap, still scrubbing it.
- Replace the outlet of the espresso boiler ensuring the screw is replaced firmly.

Failure to clean as described above invalidates the guarantee.

Descaling the espresso coffee section

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended to use specific (store bought) products for descaling of espresso coffee machines.

1. Fill the water tank using 1 litre of water.
2. Dissolve the recommended quantity (see the label) in the water:
3. Check that the filter holder is not attached and place a container under the boiler outlet.
4. Turn the selector to the boiler "ON"  position and wait until the 'OK' light comes on.
5. Turn the selector knob to the espresso function  and allow half of the solution in the tank to flow out. To stop the flow turn the selector to the "O" off position.
6. Allow the solution to work for approximately 15 minutes, then start up the flow again until the tank is empty;
7. To remove remains of solution and calcium, rinse the tank thoroughly and refill with clean water.
8. Turn the selector to the espresso function  and allow all of the clean water to flow out.
9. Turn the selector knob to the boiler "ON"  position and repeat operations 7 and 8 once more.

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the descaling process described above is not carried out regularly

Descaling the filter coffee section

If the water in your local area is hard, lime scale will form over time. These deposits may affect the correct operation of the appliance.

The coffee maker must be descaled every 40 uses.

The descaling process may be performed using specific (store bought) products for descaling of filter coffee makers.

Following method is recommended:

1. Pour 4 cups of water into the jug;
2. Dissolve the recommended quantity (see the label) in the carafe and pour the solution into the water tank;
3. Place the jug on the hot plate;
4. Filter the equivalent of two cups then turn the appliance off;
5. Leave the solution to work for 15 minutes, then repeat steps 4 and 5 once again;
6. Turn the appliance on again and allow the rest of the solution to filter.
7. Rinse by operating the appliance with water only at least three times (a full carafe each time).

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the descaling process described above is not carried out regularly.

Problem solving

PROBLEM	POSSIBLE CAUSES	SOLUTION
<i>Coffee filtration takes longer.</i>	<ul style="list-style-type: none"> The filter coffee machine must be descaled 	<ul style="list-style-type: none"> Descal as described in the paragraph "DESCALING"
<i>The coffee has an acid flavour</i>	<ul style="list-style-type: none"> Inadequate rinsing after descaling 	<ul style="list-style-type: none"> Rinse the appliance as described in the chapter "DESCALING"
<i>The espresso coffee is cold.</i>	<ul style="list-style-type: none"> The 'OK' pilot light was not on when the coffee delivery switch was pressed. The preheating was not carried out. The cups were not pre-heated. 	<ul style="list-style-type: none"> Wait until the OK pilot light comes on. Carry out the preheating as indicated in the "Preheating the coffee unit" section. Preheat the cups by rinsing them in hot water.
<i>Espresso coffee no longer comes out</i>	<ul style="list-style-type: none"> No water in the tank The holes in the filter holder are blocked The outlet of the espresso boiler is blocked. The tank is badly inserted and the valve at the bottom is not open 	<ul style="list-style-type: none"> Fill the water tank Clean the holes in the filter holder Clean as indicated in the "Cleaning the espresso boiler outlet" section Press the tank lightly so as to open the valve at the bottom
<i>The espresso coffee drips from the edges of the filter holder instead of from its holes</i>	<ul style="list-style-type: none"> The filter holder is not inserted correctly. The espresso boiler gasket has lost elasticity The holes in the filter holder are blocked 	<ul style="list-style-type: none"> Attach the filter holder correctly by rotating firmly as far as it will go. Have the boiler espresso gasket replaced at a Service Centre Clean the holes in the filter holder
<i>The pump is too noisy.</i>	<ul style="list-style-type: none"> The water tank is empty. The tank is inserted wrongly and the valve at the bottom is not open. 	<ul style="list-style-type: none"> Fill the water tank Press the tank lightly to open the valve at the bottom.

PROBLEM	POSSIBLE CAUSES	SOLUTION
<i>The coffee crema is light-coloured (the coffee comes out quickly from the spout).</i>	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough. • Not enough ground coffee used • The coffee is not ground finely enough. 	<ul style="list-style-type: none"> • Tamp the ground coffee down more. • Increase the quantity of coffee. • Only use coffee specifically ground for espresso coffee machines.
<i>The coffee crema is dark (the coffee comes out slowly from the spout).</i>	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed. • The quantity of ground coffee is too much. • The espresso boiler outlet is blocked. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee less. • Decrease the quantity of ground coffee. • Clean the outlet as described in "Cleaning the espresso boiler outlet" section. • Only use coffee specifically ground for espresso coffee machines.
<i>The milk does not froth when making a cappuccino.</i>	<ul style="list-style-type: none"> • The milk is not cold enough. • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Always use milk at refrigerator temperature. • Carefully clean the pinholes in the milk frother

Safety Warnings

- This appliance is designed to make coffee. Please be careful to avoid burns from the sprays of hot water or steam and avoid any improper use.
- When the appliance is in use, do not touch any of the machine's hot surfaces.
- After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified service professional.
- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within the reach of children as this could be a potential source of danger.
- This appliance is to be utilised for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- The manufacturer takes no responsibility for damage derived from improper use.
- Never touch the appliance with wet or damp hands.
- Never allow the appliance to be used by children or unfit persons.
- In case of breakdown or malfunctioning, turn the appliance off immediately and do not touch. For repairs, please contact a Service Centre authorized by the manufacturer and request the use of original replacement parts only. The lack of respect for this point may compromise the safe use of the appliance.
- The power cable must never be replaced by the user. If the cable should become damaged, or needs to be replaced, please contact a Service Centre authorized by the manufacturer.
- When the appliance is not in use, turn off and disconnect the plug from the socket.
- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your appliance, particularly in the vicinity of young children.

Electrical requirements

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.


Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13amp replacement fuses which are approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

Warning - this appliance must be earthed

